

Barley braggot

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **109**
- SRM **10.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------|----------------|-------|-----|
| Grain | Vienna Nature Castle Malting | 3 kg (32.4%) | 70 % | 8 |
| Grain | Crystal Nature Castle Malting | 0.25 kg (2.7%) | 70 % | 60 |
| Grain | Słód owsiany Fawcett | 1 kg (10.8%) | 61 % | 5 |
| Liquid Extract | Miód Akacjowy | 2 kg (21.6%) | 70 % | 40 |
| Grain | Płatki owsiane | 0.5 kg (5.4%) | 85 % | 3 |
| Grain | słód dekstrynowy | 1 kg (10.8%) | --- % | --- |
| Grain | Słód zakwaszający | 0.5 kg (5.4%) | 60 % | --- |
| Grain | Słód dekstrynowy | 1 kg (10.8%) | 70 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Mosaic | 40 g | 40 min | 10 % |
| Boil | Dr Rudi | 50 g | 40 min | 11.8 % |
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Citra | 50 g | 30 min | 12 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 20 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 200 ml | White Labs |